



DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health

ME

Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 3 calendar days for priority items, 10 days for priority foundation items (8-405.11) or 90 days for core items (8-406.11).

Food Establishment Inspection Report

Page 1 of 2

Delaware Division of Public Health
Office of Food Protection
417 Federal St., Dover, DE 19901

No. of Risk Factor/Intervention Violations	0	Date	8-30-19
No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:00
Score (optional)	NA	Time Out	2:50pm

Establishment	Address	City/State	Zip Code	Telephone
Quality Sub Market	2205 N Market St. Wilm, DE	19802	655-8532	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
Unpermitted	Pao Jin Huang	Follow Up	FT	Mod

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R	Compliance Status	COS	R
Supervision				17	IN OUT	Proper disposition of returned, previously served, reconditioned & unsafe food
1	IN OUT	Person in charge present, demonstrates knowledge, and performs duties		18	IN OUT N/A N/O	Proper cooking time & temperatures
2	IN OUT N/A	Certified Food Protection Manager		19	IN OUT N/A N/O	Proper reheating procedures for hot holding
Employee Health				20	IN OUT N/A N/O	Proper cooling time and temperature
3	IN OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting		21	IN OUT N/A N/O	Proper hot holding temperatures
4	IN OUT	Proper use of restriction and exclusion		22	IN OUT N/A N/O	Proper cold holding temperatures
5	IN OUT	Procedures for responding to vomiting and diarrheal events		23	IN OUT N/A N/O	Proper date marking and disposition
Good Hygienic Practices				24	IN OUT N/A N/O	Time as a Public Health Control; procedures & records
6	IN OUT	N/O Proper eating, tasting, drinking, or tobacco use		Consumer Advisory		
7	IN OUT	N/O No discharge from eyes, nose, and mouth		25	IN OUT N/A	Consumer advisory provided for raw/undercooked food
Preventing Contamination by Hands				Highly Susceptible Populations		
8	IN OUT	N/O Hands clean & properly washed		26	IN OUT N/A	Pasteurized foods used; prohibited foods not offered
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		27	IN OUT N/A	Food additives: approved & properly used
10	IN OUT	Adequate handwashing sinks properly supplied and accessible		28	IN OUT N/A	Toxic substances properly identified, stored, & used
Approved Source				Conformance with Approved Procedures		
11	IN OUT	Food obtained from approved source		29	IN OUT N/A	Compliance with variance/specialized process/HACCP
12	IN OUT N/A N/O	Food received at proper temperature		Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.		
13	IN OUT	Food in good condition, safe, & unadulterated		Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.		
14	IN OUT N/A N/O	Required records available: shellstock tags, parasite destruction				
Protection from Contamination						
15	IN OUT N/A N/O	Food separated and protected				
16	IN OUT N/A	Food-contact surfaces: cleaned & sanitized				

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection

R=repeat violation

		COS	R	Proper Use of Utensils	COS	R
30	Pasteurized eggs used where required			43	In-use utensils: properly stored	
31	Water & ice from approved source			44	Utensils, equipment & linens: properly stored, dried, & handled	
32	Variance obtained for specialized processing methods			45	Single-use/single-service articles: properly stored & used	
Food Temperature Control				46	Gloves used properly	
33	Proper cooling methods used; adequate equipment for temperature control			Utensils, Equipment and Vending		
34	Plant food properly cooked for hot holding			47	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
35	Approved thawing methods used			48	Warewashing facilities: installed, maintained, & used; test strips	
36	Thermometers provided & accurate			49	Non-food contact surfaces clean	
Food Identification				Physical Facilities		
37	Food properly labeled; original container			50	Hot & cold water available; adequate pressure	
Prevention of Food Contamination				51	Plumbing installed; proper backflow devices	
38	Insects, rodents, & animals not present			52	Sewage & waste water properly disposed	
39	Contamination prevented during food preparation, storage & display			53	Toilet facilities: properly constructed, supplied, & cleaned	
40	Personal cleanliness			54	Garbage & refuse properly disposed; facilities maintained	
41	Wiping cloths: properly used & stored			55	Physical facilities installed, maintained, & clean	
42	Washing fruits & vegetables			56	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature)

[Signature]

Date: 8-30-19

Inspector (Signature)

NICC EHSTI 043

Follow-up: YES NO (circle one) Follow-up Date:



DELAWARE HEALTH AND SOCIAL SERVICES
Division of Public Health

Inspection Report

Page 2 of 2

Delaware Division of Public Health
Health Systems Protection
417 Federal St., Dover, DE 19901

License/Permit #

Unpermitted

Date 8-30-19

Establishment Quality Sub Market Address 2205 N Market St City/State Wilm, DE Zip Code 19802 Telephone 655 8582

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
	<p><u>Unpermitted</u></p> <p>Health Department received notification that establishment did a change of ownership and failed to report it. Operators are currently operating under the permit and business license of previous. Operators advised that permits are non transferable. Operators must cease and desist all food operations effective immediately. Operators must complete Change of Ownership application process. Food operation must remain closed until approval to reopen by Health Dept.</p>

CLOSED

Person in Charge (Signature)

JES

Date: 8-30-19

Inspector (Signature)

NCC EHSTI 043

Date: 8-30-19